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DIALOG(R) File 351:Derwent WPI
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011538170

WPI Acc No: 1997-514651/199748

XRAM Acc No: C97-164526

Filled biscuit or waffle snack with easily varied cream filling - is made by baking biscuit paste, filling, optionally coating, cutting to size and covering with waffle

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Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
DE 19648506	C1	19971030	DE 1048506	A	19961122	199748 B

Priority Applications (No Type Date): DE 1048506 A 19961122

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
DE 19648506	C1	8	A21D-013/08	

Abstract (Basic): DE 19648506 C

Filled biscuit-waffle baked goods consisting of biscuit layer(s) with a filling and waffle layer(s) over the filling are claimed.

Also claimed is a method of making the products. The biscuit is made from a paste of 25-35, especially 30 wt.% wheat flour, 24-30, especially 27 wt.% sugar, 16-28, especially 22 wt.% whole egg, 6-15, especially 9 wt.% H₂O, 0-5, especially 4 wt.% sweet whey powder, 0-3, especially 2.0 wt.% sorbitol, 0-3, especially 2.0 wt.% wheat starch, 0-3, especially 1.4 wt.% soya flour, 0-1.5, especially 1.0 wt.% invert sugar syrup, 0.05-1.5, especially 0.5 wt.% raising agent, 0.1-1.0, especially 0.5 wt.% vegetable fat, 0-2, especially 0.05 wt.% salt, and 0-2, especially 0.05 wt.% aroma.

The ingredients are mixed to a paste and left until the mixture is stable, then shaped and baked in 4-10, especially 6 minutes in an oven, especially a steel conveyor oven with various temperature zones. After allowing the paste to cool, it is divided into individual strips. A creamy filling is applied and optionally coated, followed by cooling and cutting to the required size.

Finally, a layer of waffle is added and the product is optionally coated again. The waffle paste comprises 25-35, especially 30 wt.% whole egg, 11-31, especially 21 wt.% vegetable fat, 12-24, especially 18 wt.% sugar, 10-22, especially 16 wt.% flour, 7-11, especially 9 wt.% water, 0-5, especially 3 wt.% sweet whey powder, 0-3, especially 1.5 wt.% soya flour, 0-1, especially 0.7 wt.% sugar substitute, 0-3, especially 0.6 wt.% emulsifier, 0.05-1.5, especially 0.1 wt.% raising agent, 0-2, especially 0.05 wt.% salt, 0-2, especially 0.05 wt.% aroma and 0-3 wt.% colour. The mixture is beaten, transferred to a waffle iron larger than the baked waffle and baked at 10-160, especially 140 deg. C for 1-5, especially 3 minutes to a waffle thickness of 1.8-4, especially 3 mm. It is then allowed to cool.

USE - The products are useful as snacks.

ADVANTAGE - The product has entirely new organoleptic properties. It keeps for at least 4 months and does not require refrigerated storage. The cream filling and hence flavour are easily varied.

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Title Terms: FILLED; BISCUIT; WAFFLE; SNACK; EASY; VARY; CREAM; FILL; MADE; BAKE; BISCUIT; PASTE; FILL; OPTION; COATING; CUT; SIZE; COVER; WAFFLE

Derwent Class: D11

International Patent Class (Main): A21D-013/08

International Patent Class (Additional): A21C-015/02; A21D-008/00; A21D-015/08; A23G-003/00; A23P-001/08

File Segment: CPI

Manual Codes (CPI/A-N): D01-B02C

Derwent Registry Numbers: 0032-U